The Journal of the American Oil Chemists' Society

CUMULATIVE DECENNIAL INDEX

1953-1962

(Volumes 30 through 39)

IN FOUR PARTS: Authors, Subjects, Committees, News

Edited by R. W. Bates, AOCS President, 1960

Compiled by Mrs. Laquita Mohr, Editorial Assistant

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PREFACE

THE AMERICAN OIL CHEMISTS' SOCIETY was essentially founded in 1909, when nine chemists attending the annual meeting of the International Cottonseed Crushers Association in Memphis, Tennessee, conceived the need of some scientific collaboration.

In 1910, at Little Rock, Arkansas, the organization was formally named the Society of Cotton Products Analysts. In 1920, the name was changed to The American Oil Chemists' Society.

The Journal of the American Oil Chemists' Society actually had its beginning in 1917, when the first news items and reports were published as the Chemists' Section of the Cotton Oil Press. In 1924, an independent journal was established to be known as the Journal of the Oil and Fat Industries. In 1932, the Journal became Oil and Soap. Expansion of the area of coverage and circulation was so rapid that the desirability of a name change was again indicated and it became the *Journal of the American Oil Chemists' Society* in 1947.

The past 10 years of Society growth have been interesting from an indexing standpoint. In the Key to the Index of the 35-Year Cumulative Index there were about 290 items listed. With the advent of chromatographic methods, this Decennial Index lists over 550. This is over six times as many on a yearly basis.

With the progress in lipid chemistry and detergent chemistry in the past 10 years, some change may be noted in the image of the Society. Lipid, a generic term, broad as it is, seems to cover the scientific and technological scope of the American Oil Chemists' Society.

The 35-Year Cumulative Index, ably edited by A. R. Baldwin in 1952, was a major accomplishment in the condensation of technical references in the fats and oils field. This Decennial Index merely complements that fine work and brings us up to date. It is hoped that another index will be published in 1972.

The Index is divided into four parts and covers original communications, editorials, committee work which has been described mostly in the form of reports, news items, and biographical sketches. Basically, the four parts are:

A. Author Index
B. Subject Index
C. Committees
D. News

All pages of the 10 volumes were carefully perused for pertinent material. Titles were not used except in the Author Index where complete titles are given under the senior author's name. The Subject Index consists of cross references to the actual subjects discussed in the original technical or scientific papers. For example, a paper describing chromatographic analysis of some substance will be entered under chromatographic analysis and also under the name of the substance. Frequently an article will require three or four cross references. We have tried to make the Index as comprehensive as possible.

The Committee Index is organized alphabetically according to the Committee name. Under each Committee, the reports of various kinds have been indexed by date rather than by the report content. Histories and news items of the Committees pertaining to their activities are also included under each Committee heading.

The News Index includes convention items, obituaries, biographical sketches, vital statistics generally of a personal nature, Short Course news and other general Society information.

These last two portions of the Index are expected to be of interest to committee chairmen and members, and to people interested in the historical development of the Society.

It seemed impossible and impractical in the time allotted to include less pertinent items such as abstracts, etc. We regret that this was not possible.

Although great pains have been taken by those involved to achieve an accuracy of 100%, we feel sure that errors will be discovered. We ask the forbearance of the users if some are discovered.

The major credit for the Index with all of the painstaking work should be given to Mrs. Laquita Mohr, Editorial Assistant on the AOCS Staff, to C. H. Hauber for his excellent supervision, to Dorothy Rathmann, Corn Products Refining Co., for the period indexing over the 10-year period, and to The Garrard Press, Champaign, Illinois, for fine cooperation.

R. W. BATES

KEY TO THE INDEX

OILS, FATS AND WAXES

Oils, fats, and waxes from the following natural materials are described in the cumulated ten volumes of the index. For reference to any of these, the specific entry should be consulted:

A

Acacia willardiana oil
Aceituno seed
Acrocomia totai oil
Algae
Alianblackia floribunda
Alianblackia parviflora
Alianblackia stuhimannii fat
Allspice seed
Almond kernel
Amaryllidaceae seed
Anchovy oil
Anchusa capensis
Anchusa italica
Anemone coronaria
Apocynaceae seed
Apricot kernel oil
Arabis alpina seed
Arabis virginica seed
Araliaceae seed
Arrow-wood seed
Artemisia absinthium seed
Asclepiadaceae seed
Asparagus seed oil
Asphodelus fistulosus seed oil
Aster seed oil
Avens seed oil
Avocado oil

B

Babassu nut
Baboon fat
Balsam seed
Bauhinia seed
Bear fat
Beef brain phosphatides
Beef fat
Beef lipids
Beef tallow
Beeswax
Benincasa cerifera seed
Bignoniaceae seed
Bile acids
Bittersweet seed
Bitterwood seed
Blazingstar seed
Blubber oil
Boleko oil
Boltonia seed
Boneset seed
Boraginaceae seed
Borago officinalis seed
Borneo tallow
Brassica campestri seed
Brassica carinata seed
Brassica juncea seed
Brassica napus seed
Brassica nigra seed
Brassica oleracea var. capitata seed
Brazilargo seed
Brazil nut oil
Brittlebush seed
Broussonetia papyrifera oil
Buckthorn seed
Buglewood seed
Burdock seed
Butterfat
Butterflybush seed
Buxus semipervirens oil

C

Caá-uassu wax
Cacao butter
Cakile edentula seed
California chia seed
Calliandra seed oil
Callophyllum oil
Calycanthaceae seed
Camel milk fat
Camelina sativa seed
Cameline seed
Camonile seed
Campanulales seed
Candelilla wax
Cape marigold seed
Capparidaceae seed
Caprifoliaceae seed
Capsella bursa-pastoris seed
Caracolillo seed
Caranday wax
Carapa guinensis seed
Carcharias limbatus liver fat
Carcharias melanopterus liver oil
Cardoon seed
Carnauba wax
Carrot seed
Cascara seed
Cassia oils
Castor oil
Casuarinaceae seed
Casuarinales seed
Catalpa seed
Catnip seed
Ceiba acuminata oil
Ceiba seed
Celastraceae seed
Centaurea cyanus seed
Ceresin wax
Chapil nut oil
Cheiranthus cheiri seed
Chenopodiaceae seed
Chenopodiales seed
Chelone barbata oil
Chervil seed
Chick fat
Chicken fat
Chinese insect wax
Chinese wood oil
Chlorella pyrenoidosa
Choanephora cucurbitarum lipid
Cholesterol
Chrysanthemum coronarium seed
Chrysanthemum seed oil
Cinchona seed
Cinnabar seed
Citrullus colocynthis seed
Citrullus vulgaris seed
Citrus seed
Clammyweed seed
Clarkia elegans
Cleome pungens oil
Clover seed
Cnidoscolus texanus
Cobaea scandens oil
Cocoa butter
Coconut oil
Cocus butyriaceae nut oil
Cod liver oil
Coffee oil
Cohune palm oil
Colocynth seed
Compositae seed
Coneflower seed
Coniferales seed
Convolvulaceae seed
Copernicia hospita
Coral-tree seed
Cordyline australis oil
Cornflower seed
Corn oil
Cosmos bipinnatus seed
Cottonseed
Crambe abysinnica seed
Cresentia alata seed
Crownbeard seed
Cruciferae seed
Cryptomeria seed
Cucurbita maxima seed
Cucurbita pepo oil
Cucurbitaceae
Cucurbitaceae seed
Cucurbitales seed
Cuphea llavea seed
Cynaglossum amabile oil
Cynara cardunculus seed
Cyperus esculentus oil

D

Daisy seed oil
Dame's rocket seed
Datura seed
Day-lily seed
Descurainia sophia seed
Dicentra ochraleuca oil
Digitalis purpurea oil
Dogbane seed
Duck fat

E

Ebenales seed
Elaeagnaceae seed
Elaeis grineensis
Elasmobranch liver oils
Ericaceae seed
Ericales seed
Eruca sativa seed
Erysimum perofskianum seed
Euonymus alatus oil
Euphorbiaceae seed
Evening stock seed

F

Fish fats
Fish oils
Flame-tree seed
Flaxseed
Foenugreek seed
Forest beefwood seed
Fosales seed

G

Galeocerdo rayneri liver oil
Galeocerdo tigrinus liver fats
Garcinia cambogia fat
Garcinia indica fat
Garcinia morella fat
Garillardia seed
Gayfeather seed
Gentianales seed
Goat depot fat
Goldeneye seed oil
Goldenrain-tree seed
Goldenrod seed oil
Gourd seed oil
Guangara nut oil
Guar seed oil
Gumweed seed

H

Hair wax
Hamamenuaceae seed
Hawthorn seed
Helichrysum bracteatum seed
Heliconia wax
Heliopsis helianthoides seed
Hempseed oil
Herring oil
Hesperis matronalis seed
Hibiscus oil
Hibiscus syriacus seed
Hodgsonia capniocarpa fat
Honeysuckle seed oil
Horse fat
Human hair fat

I

Iberis amara seed
Iberis umbellata seed
Illipé butter
Iradaceae seed
Iris seed
Ironweed seed
Isano oil

J

Japan wax
Jasmine seed
Jatropa curcus nut oil
Java olive oil
Jojoba seed
Jojoba wax

K

Kamala seed oil
Kangaroo fat
Kapoc seed
Kapoc wax
Karanja oil
Kenaf seed
Kokum butter

L

Labiatae seed
Laemonema morosum matsubara
Lagenaria vulgaris seed
Lalob tree seed
Lamb lipids
Lard
Lauraceae seed
Lavatera trimestris seed
Leafflower seed
Leek seed
Leguminosae seed
Lepidium iasiocarpum seed
Lepidium montanum
Lepidium sativum seed
Lepidium virginicum seed
Lesquerella seed
Lettuce seed
Leucaena glauca
Liatris spicata
Licania arborea nut oil
Licuri wax
Liliaceae seed
Lime seed
Limnanthes douglasii oil
Limnanthes douglasii seed
Linaria maroccana oil
Linseed oil
Linum usitatissimum seed
Lipidium sativum oil
Loasaceae seed
Lobelia erinus oil
Lobularia maritima seed
Loganiaceae seed

Lophira alata fat
Luffa acutangula oil
Lunaria biennis seed oil
Lythraceae seed oil

M

Mackerel oil
Macleaya cordata oil
Madre seed
Majorana hortensis seed
Malcolmia maritima seed
Malkanguni oil
Mallotus philippinensis seed
Mallow seed
Malvaceae seed oil
Malvales seed
Mangifera indica fat
Manzanita seed
Marah gilensis oil
Marah macrocarpa oil
Marbleseed seed
Martyniaceae seed
Mask flower seed
Matthiola bicornis seed
Matthiola bicornis seed oil
Matthiola incana seed
Mbocayá oil
Mbocayá palm
Meadow-rue seed
Meliaceae seed oil
Menhaden oil
Menispermaceae seed
Milk fat
Milkweed seed
Milletia seed
Mint seed
Minusops hekelii fat
Mock-orange seed
Momordica balsamina oil
Monarda fistulosa seed
Montan wax
Moonseed seed
Moracene seed
Morro seed
Motherwort seed
Mowhra oil
Mullet oil
Murumuru palm oil
Mustard oil
Mustard seed
Mutton tallow

N

Nasturtium officinale seed
Neatsfoot oil
Neem oil
Nemesia seed
Nepeta mussinii seed
Neriayrenia camporum seed
Nigella hispanica oil
Niger seed
Nutmeg butter oil

O

Ocimum basilicum seed
Oiticica oil
Okra seed
Olacaceae seed
Olea europaea oil
Olive oil
Onagraceae seed
Ongokea oil
Onion seed
Onograceae seed
Orujo oil
Osage orange seed
Ouricuri palm oil
Ouricuri wax
Ox depot fat
Ox-eye daisy seed
Ox fat
Ozocerite wax

P

Painted spurge seed
Palm fiber oil
Palm kernel oil
Palm oil
Paloverde seed
Papayer rhoeas oil
Papaveraceae seed
Paraffin wax
Parasol-tree seed
Parietales seed
Parsley seed oil
Parsnip seed
Peanut oil
Pea lipides
Peat wax
Pecan oil
Pencil flower seed
Pengamia glabria oil
Penstemon murrayn oil
Penstemon seed
Penstemon spectabilis oil
Peony seed
Perch oil
Perilla frutescens seed
Perilla oil
Pheasant fat
Phosphatides
Phosphatidyl serine
Phospholipids
Phospholipides
Phulwara butter
Piazi seed
Pig fat
Pigeon fat
Pilchard oil
Pinion nut oil
Plasma lipides
Podocarpaceae seed
Podocarpus seed
Polemoniales seed
Poleminium caeruleum oil
Pollack liver oil
Polemonoiaceae seed
Pomegranate seed
Pomfret oils
Poonga oil tree seed
Poppy seed
Pork fat
Primrose seed
Pristic cuspidatus liver fat
Pristis cuspidatus liver oil
Pulasan fat
Pumpkin seed
Punicaceae seed
Pytelephas macrocarpa oil

Q

Quokka fat

R

Rabbit fat
Ragweed seed
Rambutan tallow
Ranales seed
Ranunculaceae seed
Rapeseed oil
Raphanus sativus seed
Rat fat
Rat lipids
Rhamnaceae seed
Rhamnales seed
Rhocadales seed
Rice bran oil
Rice bran wax
Rice oil
Ricinus communis oil
Rodent fat
Rosaceae seed
Rose-of-Sharon seed
Rubiaceae seed
Rubiales seed
Rudbeckia bicolor seed
Russian thistle seed
Rutaceae seed
Ryegrass fat

S

Safflower oil
Safflower seed
Salmon egg fat
Salmon egg oil
Salmon oil
Salvia columbariae seed
Samadara indica oil
Sanguisorba minor oil
Santalales seed
Sapindaceae seed
Sapindales seed
Sapota oil
Sarcostigma kleinii fat
Sardine oil
Sassafras seed
Satureja hortensis
Saw fish liver oil
Saxifragaceae seed
Scabiosa atropurpurea oil
Scrophulariaceae seed
Seal oil
Sebastiana lingustrina oil
Seed oil
Selenia grandis seed
Sesame oil
Shark liver fats
Shark liver oil
Shea butter
Sheep fat
Shorea robusta fat
Simarouba glauca dc seed
Simaroubaceae seed
Simmondsia chinensis oil
Sinapsis arvensis oil
Sisymbrium irio seed
Sitosterol
Skimmia seed
Skunkweed seed
Snakeroot seed
Snapdragon seed
Sneezeweed seed
Soapberry seed
Soapweed seed
Solanaceae seed
Sophia ochroleuca seed
Sorghum wax
Soybean lipids
Soybean phosphatides
Spermaceti wax
Sperm oil
Sperm whale head oil
Sphingolipids
Sphingomyelin
Spider flower seed
Spike-speedwell seed
Squash seed
Stachys lanata oil
Stanleyella texana seed
Sterculiaceae seed
Sterculia foetida seed
Sterculia oil
Sterols
Stillingia oil
Stillingia tallow
Strawflower seed
Strophanthus seed
Sugar cane wax
Summer-cypress seed
Summer savory seed
Sumpweed seed
Sunflower oil
Sunflower seed
Sweet basil seed
Sweet gum seed
Sweetleaf seed
Sweet marjoram seed
Swietenia macrophyllia seed
Symplocaceae seed

T

Tagua palm oil
Tall oil
Tallow
Tangare seed
Tara-vine seed
Teaseed oil
Tephrodia seed
Ter : bellerica oil
Terminalia catappa oil
Thalictrum polycarpum oil
Thevetia nerufolium oil
Thistle seed
Thlaspi arvense seed
Thymelaeaceae seed
Thymus vulgaris seed
Tissue lipids
Tithonia seed
Tobacco seed
Todri seed
Tonka bean seed
Tree burrofat seed
Tree-of-Heaven seed
Tropaeloum majus seed
Tocum palm oil
Tuna body oil
Tung oil
Turnip rape seed

U

Ulmaceae seed
Umbellales seed
Umbelliferae seed
Undi oil
Urticales seed

V

Valeriana officinales oil
Vateria indica fat
Veal fat
Velvetwood seed
Vernonia anthelmintica seed
Vernonia seed
Vitaceae seed

W

Wallaby fat
Walnut oil
Water-ash seed
Watermelon seed
Wax, carnauba
Weed seed oil
Whale liver oil
Whale oil
Wheat germ oil
Wheeler sotol seed
Wild bergamot seed
Willow seed
Winter grape seed
Wintersweet seed
Wool wax
Wormwood seed

X

Ximenia seed

Y

Yucca elata oil
Yucca seed oil

Z

Zelkova seed
Zygophyllaceae seed

The Journal of The American Oil Chemists' Society

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1953-1962

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